

# INVENTORY.

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## 37647 to 37678.

From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for the Department of Agriculture. Received April 2, 1914. Cuttings of the following, except as noted; quoted notes by Mr. Meyer unless otherwise indicated.

**37647.** SYRINGA SP. Oleaceæ.

**Lilac.**

“(No. 1107. From Sianfu, Shensi, China. January 30, 1914.) A lilac of slender growth, the flowers of which are said to be of a peculiar deep shade of blue. Though the individual panicles are small, they are produced in such profusion as to make a striking impression. Obtained, like the cuttings listed under the preceding number, from the garden of the English Baptist Mission Hospital at Sianfu.”

**37648 to 37658.** DIOSPYROS KAKI L. f. Diospyraceæ. **Persimmon.**

From the village of Tongjapu [Tungchiaothen], near Fuping, Shensi, China. February 3, 1914.

**37648.** “(No. 1109.) A Chinese dry-meated variety of persimmon, of medium large size and round-oblong shape; color, dark orange-red; contains seeds as a rule. This variety is a good keeper and is also one of the best sorts for drying purposes. Chinese name *Ta kou tzü niu hsin shih tzü*, meaning ‘big-hooked oxheart persimmon.’ To obtain a superior quality of dried persimmons, the following method is used with this variety: In early October sound fruits are picked, which, although ripe, must still be hard. Care should be taken to have the peduncle with a piece of twig attached to each fruit. The fruits are peeled by means of a small, special knife, an average worker peeling 2,000 persimmons a day, though an expert brings it up to 3,000. The peeled fruits are tied, by means of their peduncles, to loosely twisted but strong strings, which hang in pairs vertically from horizontal beams put up especially for this work. From 200 to 300 fruits are tied to each string, the work of tying being started by putting a couple of fruits at the bottom first, so as to keep the strings taut, after which the work progresses from top to bottom. The fruits are now left hanging for about 20 days in a warm, sunny situation, where, if possible, the wind can also blow, but where there is freedom from dust. The persimmons should be squeezed and manipulated by hand every four or five days to assist them in drying uniformly and to prevent them from becoming hard in spots. After they have dried thus for about three weeks, they are taken down, strings and all, and a cool place is selected, where they are all put into a big heap and covered with matting. They are now allowed to sweat for 10 days, during which process a dry, white, powdery sugar forms on the surface of the fruits. When sufficiently cured they are hung up again for a couple of